

## DOMESTIC CONCERNS.

**White Pound Cake:** One pound of sugar, one pound of flour, one of butter, whites of sixteen eggs and a tablespoonful of baking powder; flavor with lemon; bake in a slow oven.—Farm, Field and Fireside.

**Lemon Rice:** Take one cupful of rice, cover with boiling water, and let simmer on the back of the stove till thoroughly done. Shake, do not stir, taking care to keep the grains nice and whole. Add the rind of one lemon and juice of two, two scant cups of sugar. Put in the oven until the sugar is dissolved, which only takes a minute. Then put in a wet mold to cool. Serve with sweetened cream.—N. Y. Ledger.

**Eggplant Soup:** Pare and cut into small pieces four of the "eggs," let them lie in salted water for an hour, remove from this to the soup kettle, adding about two quarts of water, and boil until tender. Have ready a lump of butter the size of a walnut, rolled in flour; add this, and a cupful of sweet cream (milk will answer); season to taste and serve with crackers.—Good Housekeeping.

**Pickled Eggs:** Boil one dozen eggs hard for fifteen minutes; then remove shells and stick about a half dozen cloves in each egg. Have heating to a boil one quart of good vinegar (the whitest procurable), half cup of sugar, small bag spices. When eggs are ready pour this over them, and cover closely. They will be ready for use in a few days, but will keep for a week or two.—Boston Budget.

**Oxtail Soup:** Take two or three oxtails, well cleaned, and put on to cook in five pints of cold water, with a bunch of sweet herbs, two large onions cut fine and fried brown, mace, three cloves, twenty grains of allspice and forty of whole pepper. Boil to the consistency required and pour through a fine sieve. On the next day remove the fat, put on the fire with carrots, turnips and celery. When cooked, add the vermicelli which have boiled, to which is joined a teaspoonful of mushroom ketchup, and it is ready for use.—Leeds Mercury.

**Hard Soap:** Slack five pounds of lime in two quarts of boiling water; dissolve five pounds of soda in the same amount of water, mix together, and let stand forty-eight hours. Then dip off all the clear water and pour it over three and one-half pounds of grease. Let it boil up, then add two ounces of resin and boil until thick—probably two or three hours. Have ready a tub wet with cold water, and in the soap and when cold cut into bars. Put on a shelf, leaving a space between each piece, and let it dry some time before using.—Country Gentleman.

**Deviled Ham:** It is impossible for canned meats to be prepared at home as they are in large manufacturing, where the processing is done by steam and under high pressure. The division of labor makes rapidity, precision and skill especially possible. But putting in the English household is as much an every-day affair as is the making of butter. There they use the left-overs in that manner. Chop the cooked ham and fat together very fine; pound and press to a paste. Season to taste with cayenne pepper, salt if necessary and mustard. Put into a baking dish and heat in a very moderate oven for half an hour. Press the meat into small jars, pour over the top a layer of clarified butter or drippings, sufficiently cool to begin to harden quickly and not to percolate through the meat. Cover with paper and put away in a cool place.—Western Rural.

**Flavoring the Candies.** It is very necessary in adding to the fondant coloring and flavoring matter that the amount of liquid added should be as little as possible. The essences and coloring should be of the highest quality. The vanilla should be bought of the druggist, or else buy those who keep confectioners' supplies—powdered vanilla or vanilla sugar. Almond paste should be bought. It comes in small cans, and when used, add a few drops of the extract of bitter almond. Two tablespoonfuls of ground coffee and half a tea-cup of boiling water will make coffee flavoring. Put two thicknesses of cheese-cloth over a cup, and make it bag into the cup a little. Place the coffee on it, and pour the boiling water over it. When it has dripped through once pour it over again. A few drops of this will flavor a pound of fondant. Tea flavoring is made by letting tea draw ten minutes in water that is boiling, and straining the liquids twice. Tartaric acid is used for lemon flavoring, and sometimes to give the zest to other flavor which would otherwise taste flat. Five cents' worth of this acid, which comes in crystalline form, will last a long time if kept in a tightly-corked bottle. Indeed, care must be taken to keep all concentrated essences in airtight bottles or jars.—Harper's Young People.

**Learning to Cook.** Call it a college and have scholarships; perhaps that would do some good and induce American girls to learn domestic economy, and to "live out" to practice it. The Technical Education Board at Newcastle have established a college of domestic economy, with scholarships for girls who have left school and intend to go into domestic service. The lady superintendent undertakes the training of ten or twelve girls in the different branches of household work; and the preparation of meals for the students of the Durham college of science affords special facilities for the practical exercise of the work of cooks, parlor maids, etc. The English countryman who are only too happy to go into domestic service lack just such training as is supplied by these scholarships; but in America we lack the girls; few—if any—want to earn good pay in that way.—Philadelphia Ledger.

**To Loosen a Glass Fruit Jar.** There is often a wearying struggle to loosen the top of a glass can of fruit. There need be no trouble if the can is quickly inverted and the head plunged into a kettle of very hot water. The same treatment will suffice to start the obdurate glass stopper of a perfume bottle. The principle is to swell the neck of the article, so that the cover will move readily in it. This is best done by the method described.—Philadelphia Press.

—He hazarded much who depends upon learning for his experience.—Roger Ascham.

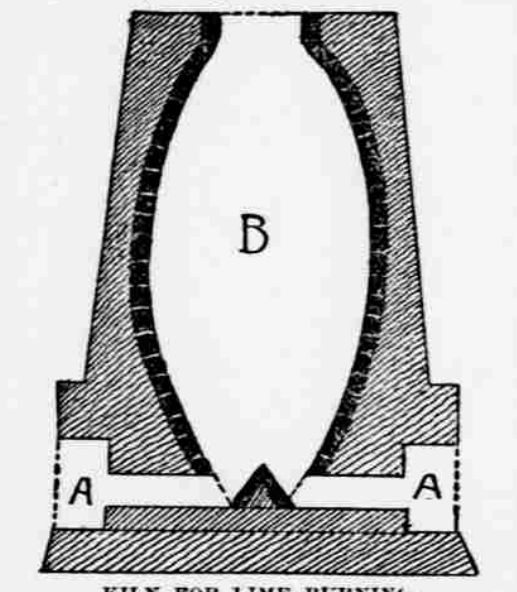
—Who gives a trifle meanly is meaner than the trifle.—Lavater.

## AGRICULTURAL HINTS.

### CONTINUOUS LIME KILN.

It Does Not Cost Very Much to Build One on the Farm.

Limestone is a carbonate of lime, and lime is the oxide of the metal calcium, which has such an intense avidity for oxygen that it takes fire and burns with intense heat and light when exposed to air that is at all moist. Thus it is a rare metal, and used only for chemical purposes. The great abundance of limestone, which is more or less diffused everywhere in the soil, and in places is very abundant, being found in vast beds of marble and other forms of it, might lead to the supposition that plants might procure all they need without any help. But it is quick lime they need, and not the inert carbonate of it; and thus it is that the stone is burned to drive out of it the carbonic acid, and make it into lime, which is an acid, caustic substance that exerts a most energetic action on all organic matter; and considerable action on mineral compounds in the soil, dissolving silica and thus setting free such plant foods as potash, magnesia, soda and phosphoric acid from insoluble compounds. Limestone is insoluble in water, but lime is soluble in 700 parts of water. Thus it is that lime is the best of plant food, possibly decompose to some extent the common carbonate, and get a little lime in this way.



KILN FOR LIME BURNING.

way, it is found very useful, some think indispensable, to apply the actual lime to the soil. It is not much of a job to make lime. The limestone may be put in a heap with wood or coal, and a wall built up around the heap to confine the heat. The fuel, being fired, the stone is made into lime in three or four days. But this is a costly way, and thus where there is a demand for the lime, kilns are used, some temporary ones, but little improved on the heaps, or clamps, as they are called, and some strong structures called permanent kilns, of which the kiln is an example. This is made of any kind of hard stone, and lined with fire brick. It is egg-shaped, because as the limestone is burned, and the coal or wood used as fuel is consumed, the bulk decreases, and thus what will fill the belly of the kiln, will fill the throat at the bottom. This kiln may have three or four throats or openings for drawing out the lime, but each is made in the way shown. The lime when it reaches the bottom being fully burned, is drawn out into the hearth, and through the opening into the kiln. In burning the stone is broken into convenient size for handling, and a way is made to the top of the kiln, which is most often built in a bank. A small sloping track is sometimes made to the top of the kiln, and a platform around it, so that the small cars of lime and fuel may be drawn up and dumped into the kiln. The fire is started in the bottom by filling in dry wood; on this is laid other wood, from the top, and then more fuel, wood or coal (the cheap slag being used), is dumped in at the top, then some lime, and then alternately fuel and limestone until the kiln is full, when it is fired, and goes on day after day as long as lime is required. About the third day, the lime is ready for raking out, which is done with long iron bars with a right angled hook at the end. It is only necessary to start it, when it fills the hearth, where it is left to cool. When it is taken out, more lime comes down, or if it lodges, the hook is used to loosen it. After the kiln is first charged, the stone should be kept heaped at the mouth, as soon as it has sunk down to a level, a fresh supply is heaped up. As the fumes from the kiln consist of carbonic acid, which is a deadly gas when breathed, it is necessary for the man in charge of firing the kiln, to keep on the windward side, so that the gas is blown away from him.—Rural New Yorker.

**Timothy and Clover Compared.** Timothy and clover, says the New York Times, has been a standard mixture for hay, and pasture after it, and in some localities, as where the summers are comparatively cool, it does very well. But where the summer heat is greater, the timothy does not mature as soon as the clover, and unless the clover is cut too late the timothy is not ready for cutting. Thus it is better to use an earlier grass, as orchard grass, which is in its best condition for cutting at the same time that the clover is. Another advantage as to this grass is that it is far more permanent than timothy, and after the clover has run out it will occupy the land for many years, certainly thirty or forty, with good management, as, for instance, frequent top dressings with manure, and some new seed, to be covered in with a harrow, the harrowing being done after the manure has been spread, so that the seed is covered and the manure broken and spread at the same time.

**Sign of Coming Wind.** Says an old Pennsylvania farmer: "I always know when there is to be a windstorm by watching the turkeys and chickens go to roost each night. In calm weather the fowls always roost on their poles with their heads alternating each way; that is, one faces east, the next west, and so on. But when there is going to be a high wind they always roost with their heads toward the direction from which it is coming. There are reasons for these different ways of roosting. I take it. When there is no wind to guard against they can see other danger more readily if they are headed in both directions, but when wind is to arise they face it because they can hold their positions better. But the part I can't understand," he concluded, "is how the critters know that the wind is going to rise when we mortals lack all intimation of it."—N. Y. Tribune.

**Unsound Horses in France.** The French law enumerates the various forms of unsoundness to which a horse is liable, and provides that an animal found to be suffering from any of these within nine days after its sale may be returned to the seller. Such a law in this country would do much to protect buyers, and it would also be welcome to the reputable men who are engaged in selling horses.

## ABOUT SWARMING.

This Part of Beekeeping Has Been Reduced to Science.

All insects, as well as the animal kingdom, says the Iowa Homestead, have some means of reproducing their like, that their race may not become extinct. Nature and their instinct have taught them how, and the time of season when all elements and solar heat can assist them best. Perhaps the wisest and most intelligent of insects is the honey bee. In mid-winter, when the mercury drops down to fifteen and twenty below zero, they are making preparations to multiply their race in a wise and cunning way. Before the solar heat can assist them they begin, first by using only a small space of comb, perhaps not larger in diameter than a quarter dollar and not containing more than fifty cells, and then directly on the opposite side of the comb the same amount of eggs are deposited. If the cluster is large enough the opposite comb is used in the same way. Now, after the eggs are hatched into grubs and the temperature of the hive will permit, the circle will be enlarged and perhaps an adjoining comb used. This process is constantly repeated every twenty or thirty days, every time enlarging the circle. The queen is not so particular when the days begin to warm up and the solar heat can assist them. The entire hive will soon be used to multiply their number; but the population itself is not sufficient to divide themselves into colonies, unless all things are favorable. They will not divide themselves into colonies, but they ever so numerous. In my grandfather's time the population of the colony was a sure sign of the colony casting a swarm, and many a week and perhaps a month was faithfully watched for the cast, but all in vain. But in these days all enterprising bee-keepers can tell the very condition of the colony and whether they are preparing to swarm within eight days or not by simply opening the hive. An expert can tell, and he will tell you the truth without making an examination inside. An expert can also force the colony to cast a swarm at his command without dividing. A colony of bees, in their normal condition to cast a swarm, must consist of one good queen, never in excess of eighty thousand workers and a few hundred drones. Next, there must be a continuous flow of nectar to be gathered, and the bees must have a daily gathering of honey and pollen of from one to five pounds. To bring out a natural prime swarm, the queen for ten to twenty days, as this is essential for the queen to develop to her laying capacity. She must lay from two to three thousand eggs daily for a certain length of time to have the colony in normal condition to cast a prime swarm. Brood must be in all general practice by an eminent physician. So great was their efficacy that it was deemed wise to place the charge of all the Williams' Medicine Company, Schenectady, N. Y., and another in loose form by the dozen or hundred, and the public are cautioned against numerous imitations. The number of boxes, or six boxes for \$2.50, and may be had of all druggists or direct by mail from Dr. Williams' Medicine Company.

**A Brutal Act.** Mr. Gotham—So my old friend, Col. Bloodboring, is in disgrace? Col. Kaintuck—Sent to Coventry. No respectable person will speak to him. "My, my! What did he do?" "Struck a gentleman with his fist instead of shooting him with a pistol, sah."—N. Y. Weekly.

**About His Size.** "There," said one old crony to another, to whom he was showing the lions of the town, "that's the statue of Baile Wilson."

"He is a good bit larger than life size, though?" queried his friend. "Oo, ay, it's a' that, but it's no a bit bigger than the baillie thoct he was himself!"—Pearson's Weekly.

**To Make the Fourteenth.** Maud—Willie, I wish you hadn't promised to me to-night. Willie—Why, pray?

Maud—Because you made the thirteenth a grand night, and now I am compelled to encourage old Von Gotrocks to propose, so as to break the spell of bad luck.—N. Y. World.

**It Was Too Risky.** Reggy—What do you suppose a fellow's chances are for getting a good wife? Tom—I should say they were about equal to the chances of his being a good husband.

Reggy—By Jove! Then I guess I won't marry.—Illustrated Monthly.

**Hard on George.** George—My dear Miss Laura, the highest wish I have in life is to marry you. Laura (interrupting him)—You had better speak to my mother. George—Oh, thanks. I never before thought I had any chance.

Laura—I know she would like to marry again.—Fliegende Blaetter.

**She Had Her Doubts.** Miss Highkicker—Are these diamonds false? "No, indeed, they are as true as my love for you," replied Johnny Masher. "Is that so?" Then I guess I had better have them examined by an expert."—Texas Siftings.

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"What do you call her?" "I call her my income tax usually."—Truth.

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**Reassuring.** Life—Insurance Agent—What did your father and mother die of? Uncle Humsted—I don't rightly know; but 'twasn't nothin' serious.—Fuck.

**"Nothin' to Say."** B'Jones—Teddy Thoughtless boasts that he always says what he thinks. Miss Vasparrow—Yes? He has been sitting there for an hour without speaking a word.—Town Topics.

## A WAR ECHO.

Every Honorable Veteran Deserves His Pension.

And the Lone Limb Is Not the Only Reason for a Government Reward Either.

[From Journal, Lewiston, Me.] Samuel R. Jordan has just given the Journal an account of his life, which in view of his extremely hard lot for the past few years will be read with interest.

"I am 43 years old and have always lived in New Portland. I enlisted in the army in 1862 as a private in Company A, 28th Me. Volunteers. My army experience injured my health to some extent, although I worked at blacksmithing some part of the time, when suddenly, several years ago, I was prostrated with what able physicians pronounced Locomotor Ataxia. At first I could not move for three years without crutches, as my neighbors and friends could testify. I employed several physicians in my vicinity, and elsewhere, and they all told me that medicines would not help me, that they could do nothing to effect a cure and that in time I should become entirely helpless. I became discouraged. I was a great care to my wife and friends. Shortly after I met my old comrade, Mr. All. Parlin, a resident of Madison, Maine, and he incidentally mentioned how he had tried Dr. Williams' Pink Pills for a severe case of rheumatism and a spinal and malarial trouble, that he had suffered with consequent of his army life, and had been greatly benefited by their use. By his earnest recommendation I was induced to try the pills. After taking them for a time I began to feel prickly sensations in my legs and a return of strength so I could move them a little. After a few weeks I began to feel a marked improvement in my condition. I soon was enabled to walk around a little with the help of crutches. After taking for some time I can now walk without crutches, my general health is much improved and I have regained my old-time vigor. I can walk about and enjoy life once more, for which I feel very thankful, and this happy result is due to the use of Dr. Williams' Pink Pills."

Dr. Williams' Pink Pills for Pale People are not a patent medicine in the sense that some implies. They were first compounded by Dr. J. C. Williams, and used in his general practice by an eminent physician. So great was their efficacy that it was deemed wise to place the charge of all the Williams' Medicine Company, Schenectady, N. Y., and another in loose form by the dozen or hundred, and the public are cautioned against numerous imitations. The number of boxes, or six boxes for \$2.50, and may be had of all druggists or direct by mail from Dr. Williams' Medicine Company.

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## THE PROFESSION OF ARMS.

BARON FUCHS, a Bavarian colonel, has been made president of the German Artillery Testing commission. He is the first Bavarian officer to receive such a post in the Prussian army.

DAHOMEY'S Black Star is the latest order of knighthood recognized in France. It is conferred by King Toffa, who rules as Behanzin's successor in Porto Novo, and French officers may wear it.

On the measured mile the Sturgeon, the latest British torpedo boat destroyer, built at Barrow, attained a speed of 29½ knots, but a new trial will be necessary, owing to a hitch in the three-hour test.

CEN. MARTINEZ CAMPOS, who has been sent over from Spain to subdue the Cuban insurrection, is sixty-one years old. He has been an officer for nearly forty years, and during half that time the first soldier of Spain.

COUNT GUICCIARDI, an Italian major, recently trotted from Verona to Pavia, a distance of 112 miles, in fourteen hours, including an hour and a half for rest. He used two horses, riding each two hours at a time. Both rider and horses were in excellent condition at the end of the journey.

A few nights ago the whole garrison of Paris was mobilized without warning at an hour's notice. Directions were sent at eleven o'clock to have the men ordered out at midnight, ready for war. They were armed, provided with rations and ammunition, and marched through the streets to the different railroad stations within two hours.

**OUT OF THE ORDINARY.** The possible "permutations and combinations" of a game of dominoes are reckoned at \$48,338,211,840.

SCIENTISTS prove from authorized returns that only five hundred and five cases are known of persons having second attacks of smallpox.

A HORSE is an employee fully within the judicial meaning of the term. An intricate legal contention in the county court at Buffalo has ended in this ruling.

JESUIT priests cannot preach on politics in Austria-Hungary. The superior of the order in Vienna removed a priest who broke the rule recently, and made the reason public.

A SWISS statistician has taken the trouble to count the number of steps he took in walking during the whole year. The number he found to have been 9,769,900, or an average of 26,740 steps a day.

YUCATAN exports better hammocks and greater numbers of them than any other province in the world. They are made entirely by hand, and from a fiber which is unexcelled.

A curious advertisement was inserted the other day by a one-legged New Yorker. He wanted to find a man minus the other leg and with a foot of the same size, so that they could make one pair of shoes answer for both.

**BOOKS AND MUSIC.** MISS BRADDOCK, the novelist, has lost her husband, Mr. John Maxwell. He was a publisher, and thirty-five years ago started Temple Bar.

MANUEL GARCIA, in spite of his ninety years, is still an active singing teacher in London. It is nearly seventy years since he made his first appearance in opera in New York.

MISS WINNIE DAVIS' new book, "The Veiled Doctor," is in the hands of Harper & Bros., but it is still in manuscript and no date has been set for its publication.

PADEREWSKI is sharing his honors in Paris with M. Zeldenzust, a Dutch pianist who is coming soon to America, and whom the Paris critics compare to Rubenstein.

A MAGAZINE, the first to appear in the West Indies, is to be published soon in the island of Antigua. Its name will be the Carib. There is enough unknown history and romance in the islands of the Spanish Main and the Antilles to make it interesting.

**IN A NUTSHELL.** THERE were fought 2,261 engagements during the war of the rebellion. TWENTY lives lie between the emperor of Germany and the British throne.

In Sweden a man who is seen drunk four times is deprived of his electoral vote.

A TELEGRAM from New York to Australia has to go nearly twenty thousand miles, either by submarine cable, and which is handled by fifteen operators.

CANNED fruits and vegetables should be opened an hour or two before being used. In this way they become richer, as the oxygen of the air driven off at the time of sealing is restored to them.

LADIES who kiss their lap dogs will be glad to know the authority for the assertion that dogs are one of the great agencies in spreading diseases, especially consumption. It is Dr. Megnin, of the Paris Academy of Science.

**THE MARKETS.** NEW YORK, May 6, 1895.

CATTLE—Native Steers..... 4 75 5 95  
COTTON—Middling..... 6 1/2 6 3/4  
FLOUR—Winter Wheat..... 2 50 2 50  
WHEAT—No. 2 Red..... 57 1/2 58 1/2  
SHRIMP—Fair Choice..... 2 1/2 2 1/2  
OATS—No. 2..... 23 3/4 24  
PORK—New Mess..... 13 50 14 00

COTTON—Middling..... 6 1/2 6 3/4  
BEANS—Fancy Steers..... 5 00 5 25  
HOGS—Fair to Select..... 4 50 4 50  
SHEEP—Fair Choice..... 3 50 3 50  
FLOUR—Patents..... 3 30 3 30  
FLOUR—Fancy to Extra..... 3 00 3 00  
WHEAT—No. 2 Mixed..... 47 1/2 47 3/4  
OATS—No. 2..... 23 3/4 24  
RICE—No. 2..... 12 1/2 12 1/2  
RYE—No. 2..... 15 00 15 00  
LEAF SHED..... 4 50 12 00  
HAY—Choice Timothy..... 9 00 11 50  
EGGS—Fresh..... 15 1/2 15 1/2  
POULTRY—Squab (New York)..... 12 1/2 12 1/2  
BACON—Clear Rib..... 6 1/2 6 1/2  
LARD—Prime Steam..... 6 1/2 6 1/2

CATTLE—Shipping..... 4 75 5 25  
COTTON—Fair to Choice..... 6 1/2 6 3/4  
SHEEP—Fair to Choice..... 3 50 3 50  
FLOUR—Winter Patents..... 3 30 3 30  
WHEAT—No. 2 Spring..... 67 1/2 68 1/2  
CORN—No. 2..... 50 1/2 50 1/2  
OATS—No. 2..... 23 3/4 24  
PORK—New Mess..... 13 50 14 00  
BACON—Clear Rib..... 6 1/2 6 1/2  
LARD—Prime Steam..... 6 1/2 6 1/2

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CORN—No. 2..... 50 1/2 50 1/2  
OATS—No. 2..... 23 3/4 24  
PORK—New Mess..... 13 50 14 00  
BACON—Clear Rib..... 6 1/2 6 1/2  
LARD—Prime Steam..... 6 1/2 6 1/2

CATTLE—Shipping..... 4 75 5 25  
COTTON—Fair to Choice..... 6 1/2 6 3/4  
SHEEP—Fair to Choice..... 3 50 3 50  
FLOUR—Winter Patents..... 3 30 3 30  
WHEAT—No. 2 Spring..... 67 1/2 68 1/2  
CORN—No. 2..... 50 1/2 50 1/2  
OATS—No. 2..... 23 3/4 24  
PORK—New Mess..... 13 50 14 00  
BACON—Clear Rib..... 6 1/2 6 1/2  
LARD—Prime Steam..... 6 1/2 6 1/2

CATTLE—Shipping..... 4 75 5 25  
COTTON—Fair to Choice..... 6 1/2 6 3/4  
SHEEP—Fair to Choice..... 3